

Pistachio Biscotti



Serves: 36 biscotti

Prep: 35 min

Bake: 35+10 min

Cool: 1 hr.

Ingredients:

$\frac{1}{2}$ c. butter (soft)
1 $\frac{1}{2}$ c. sugar
1 tsp. baking soda
1 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
2 eggs
1 tsp. vanilla extract

1 Tbsp. Lemon juice
3 cup. All-purpose flour
**** 1 $\frac{1}{2}$ c. Pistachios (coarsely chopped)
1 bag semi sweet chocolate chips
 $\frac{3}{4}$ cup pistachios finely chopped/ground

Method:

1. Heat oven to 350°F. Line a cookie sheet with parchment paper. In a large bowl, beat **butter** with mixer (med - high) for 30 sec.
 - a. Add **sugar, baking soda, baking powder, and salt**; beat until combined.
 - b. Add **eggs, vanilla extract and lemon juice**; beat until combined.
 - c. Add **flour**; beat until combined.
 - d. Stir in the coarsely chopped pistachios
2. Divide dough in half. Shape each half into a 12-in. log. Place logs at least 3 inches apart on prepared baking sheet.
 - a. Bake 35-40 min, or until beginning to brown (logs will spread).
 - b. Carefully transfer to a wire rack; cool for 1 hour.
3. Heat oven to 350°F. Using a serrated knife, cut logs into 3/4 -in slices. Place slices, cut sides down, on un-greased cookie sheets. Bake for 5-8 min. Turn slices over; bake about 5 min more or until dry and crisp. Transfer to a wire rack to cool.
4. Dip one end of each biscotti into Chocolate Icing; sprinkle with **finely chopped nuts**. Dry completely.

Chocolate Icing: Heat water in small deep sauce pan, place oven safe/heat safe bowl on top (without letting bottom of the bowl touch the water). Let water boil and place chocolate chips in the bowl to melt. Stir every minute to help with consistency and melting. (You could also use a double boiler, but I don't have one, so this is my method.) Once chocolate is melted you can dip the biscotti or drizzle the chocolate on top.

**** You can use any nut of your choice. I love using hazelnuts!

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